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VEEN



THE FIRST ANNUAL FRED TIBBITTS & ASSOCIATES

"A Spring Evening in Shenzhen
with Very Special Friends"

FTA
Fred Tibbitts
and Associates

Tuesday 3 April 2012


Futian Shangri-La
SHENZHEN, CHINA

RECEPTION
Guangdong Room Foyer
6:30pm – 7:30pm

DINNER
Guangdong Room
7:30pm – 10:30pm





PROGRAM

Reception
6:30pm – 7:30pm
All Guests Formally Announced
Dinner
7:30pm – 10:30pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts
Bisot, Jeio Prosecco Brut, DOC Valdobbiadene

Announcement of the Donations
UNICEF China
UN-HABITAT

Announcement of the 2012 FTA Hospitality Awards for Excellence
Award for Lifetime Excellence

Julia Stewart, Chairman & Chief Executive Officer, DineEquity, Inc.
(Parent company of Applebee's and IHOP restaurants)

Award for Excellence as an Operator – Asia Pacific
A. Patrick Imbardelli, President & Chief Executive Officer
Pan Pacific Hotels Group

Award for Excellence as an Operator – North America
Dan Hoffman, Director, Equipment & Beverage Specifications
Global Operations Services Food & Beverage, Marriott International
(Accepting the Recognition on Behalf of Dan Hoffman)
Colin Young, General Manager, JW Marriott Shenzhen &
Cluster Leader for South China

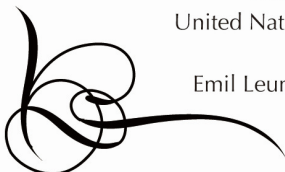
Award for Excellence as an Executive Recruiter & Human Resources Leader
Benoit Gateau-Cumin, Chief Recruiting Officer, The Boutique Search Firm

Award for Excellence as an IT Innovator
CLK CLK, Inc.

Greg Demetri, CEO, Accepting
Award for Excellence as a Humanitarian
Dr. Joan Clos, MD

Under Secretary-General and Executive Director
United Nations Human Settlements Programme (UN-HABITAT)

Summons of the Brigade
Emil Leung, General Manager, Futian Shangri-La, Shenzhen



DINNER MENU

**Crab Meat, Avocado Mousse,
Mango Jelly in Mint Gazpacho**

- 1 - Gérard Bertrand 'Réserve Speciale' Viognier 2010, IGP, Pays d'Oc, France
- 2 - Gérard Bertrand 'Réserve Speciale' Chardonnay 2010, IGP, Pays d'Oc, France

**Smoked Aged Beef Fillet, Porcini, Shimiji,
Morel and Garlic Ragout with Butter-Poached Lobster, Carrot Purée**

- 3 - Domaine Helan Mountain Special Reserve Merlot 2010, Yin Chuan, China
- 4 - Gérard Bertrand, Chateau l'Hospitalet, La Réserve red 2010,
AOP Coteaux du Languedoc La Clape (Syrah, Mourvèdre, Grenache)
- 5 - Gérard Bertrand, Le Viala 2009, AOP Minervois La Livinière
(Syrah, Grenache, Carignan)

**Cheese Course:
Australian Aged Cheddar, French Brie and
Baked Herb Goat Cheese with Truffle Honey,
Caramelised Onion, Nuts and Lavosh**

- 6 - Domaine Helan Mountain Special Reserve Pinot Noir 2010, Yin Chuan, China
- 7 - Gérard Bertrand 'Réserve Speciale' Pinot Noir 2009, IGP, Pays d'Oc, France

Lemon Curd 'Egg', Mango 'Yolk', Lime Foam,
Slow Cooked Kumquat, Valrhona Center,
Braised Plum Tomato, Citrus, Fruit Mince
Maison Camus Coffee or English Tea

Food and Wine Pairing: Harriet Lembeck, CWE

